

Applicants : Nirmal K. Sinha et al.
Appln. No. : 10/624,225
Page : 2

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A process for making a value-added fruit product comprising:
providing brined cherries;
freezing the cherries in water for about 12 to about 72 hours;
rinsing the cherries to remove sulfur to less than 50 ppm; and
infusing the ~~brined~~ rinsed cherries [[with]] to from about 45 Brix to about 55 Brix using
an infusion bath comprising cherry juice.

Claim 2 (original): The process of claim 1, wherein the temperature of the cherry juice is
from about 70°F to about 120°F.

Claim 3 (original): The process of claim 2, wherein the cherry juice comprises a red tart
cherry juice.

Claim 4 (original): The process of claim 3 further comprising the step of drying the cherries.

Claim 5 (original): The process of claim 4, wherein the product produced by the process
comprises less than about 10 ppm sulfur.

Claim 6 (original): The process of claim 1, wherein the product produced by the process
comprises less than about 10 ppm sulfur.

Claim 7 (original): The process of claim 1 further comprising the step of drying the cherries.

Claim 8 (original): The process of claim 5, wherein the cherries formed by the process
comprise a moisture content of from about 9% to about 15%.

Applicants : Nirmal K. Sinha et al.
Appln. No. : 10/624,225
Page : 3

Claim 9 (original): The process of claim 7, wherein the cherries formed by the process comprise a moisture content of from about 9% to about 15%.

Claim 10 (original): The process of claim 8, wherein the cherries formed by the process comprise a water activity of from about 0.4 to about 0.6.

Claim 11 (original): The process of claim 9, wherein the cherries formed by the process comprise a water activity of from about 0.4 to about 0.6.

Claim 12 (currently amended): The process of claim 1, wherein the rinsed cherries are infused for from about 6 to about 15 hours and the process for making a value-added fruit is completed in about one week or less.

Claim 13 (original): The process of claim 10, wherein the process is completed in about one week or less.

Claim 14 (original): The process of claim 11, wherein the process is completed in about one week or less.

Claim 15 (original): The value-added fruit product produced according to the process of claim 1.

Claim 16 (original): The value-added fruit product produced according to claim 14.

Claim 17 (original): A process for making a value-added fruit product comprising the steps of:
providing brined cherries;
freezing the cherries in a water bath for from about 12 to about 72 hours;
rinsing the cherries to remove sulfur to less than about 50 ppm;

Applicants : Nirmal K. Sinha et al.
Appln. No. : 10/624,225
Page : 4

coloring and infusing the cherries using a bath, comprising of a red cabbage juice extract and caramel color dissolved in a corn syrup;

stabilizing the cherries by increasing the Brix of the cherries to not greater than about 52 Brix by adding a combination of corn syrup and lemon juice to the bath;

pasteurizing the cherries by heating and then cooling the cherries;

adding a flavorant to the liquid bath as the cherries cool during pasteurization;

separating the cherries from the liquid bath; and

freezing the cherries.

Claim 18 (original): The process of claim 17, wherein the flavorant comprises a natural black sweet cherry flavor.

Claim 19 (original): The process of claim 18, wherein the cherries are pasteurized to a controlled temperature of from about 180°F to about 200°F and subsequently cooled to a temperature of from about 80°F to about 90°F.

Claim 20 (original): The process of claim 19, wherein the natural black sweet cherry flavorant is added to the liquid bath while the liquid bath is cooling after pasteurization when the temperature of the liquid bath is not more than about 110°F.

Claim 21 (original): A process for making a value-added fruit product comprising the steps of:
providing brined cherries;
freezing the cherries for about 12 to about 72 hours to soften the firm tissue of the brined cherries, wherein the freezing temperature is less than or equal to 0°F;
rinsing the cherries to remove sulfur to less than about 50 ppm, wherein rinsing comprises soaking the cherries in cold water until the sulfur content of the cherries is less than 50 ppm;
and infusing the brined cherries with red tart cherry juice to from about 45 to about 70 Brix, wherein infusing comprises;

Applicants :: Nirmal K. Sinha et al.
Appln. No. : 10/624,225
Page : 5

soaking the cherries for about 2 hours in a first infusion juice comprising a Brix of about 68;

separating the cherries from the first infusion juice and soaking the cherries for about 4 hours in a second infusion juice comprising a Brix of about 68;

separating the cherries from the second infusion juice; and drying the cherries for about 2 hours at a temperature of about 180°F.

Claim 22 (original): The process of claim 21, wherein freezing the cherries comprises freezing the cherries in water.

Claim 23 (currently amended): A process for ~~making a value-added fruit~~ converting brined cherries to black sweet cherry products comprising the steps of:

providing brined cherries, wherein the cherries are frozen;

optionally freezing the cherries for about 12 to about 72 hours to soften the firm tissue of the brined cherries;

rinsing the cherries in water to remove sulfur to less than about 50 ppm;

coloring and infusing the cherries with a composition comprising a combination of from about 1% to about 7% of red cabbage juice extract and caramel color, based on the weight of the cherries, dissolved in high fructose corn syrup by placing the cherries and the composition together to form a first bath;

stabilizing the cherries by adding a stabilization syrup comprising a combination of from about 50 to about 80 Brix high fructose corn syrup and about 1% lemon juice, based on the weight of the cherries to the first bath thereby forming a second bath;

pasteurizing the cherries by heating the cherries to about 180°F to about 200°F and then cooling the cherries to at least about 100°F;

adding about 3% natural black sweet cherry flavor, based on the weight of the cherries;

Applicants : Nirmal K. Sinha et al.
Appln. No. : 10/624,225
Page : 6

separating the cherries from the second bath wherein the resultant cherries are black sweet cherry products; and

measuring the sulfur content to confirm less than about 10 ppm sulfur in the processed cherries.

Claim 24 (original): The process of claim 23 further comprising the step of freezing the processed cherries.

Claim 25 (original): The process of claim 23, wherein the cherries are frozen in water prior to coloring and infusing the cherries.

Claim 26 (original): The process of claim 23, wherein the brined cherries comprise brined cherries chosen from the group comprising single bleached whole cherries, double bleached whole cherries, and single bleached sliced cherries, double bleached sliced cherries, or mixtures thereof.